

Food Establishment Inspection Report

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|--|--|---|-----------------------------|
| Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530 | | No. of Risk Factor/Intervention Violations 5 | Date 06/27/2019 |
| Establishment Dollar General #14898 | | No. of Repeat Risk Factor/Intervention Violations 0 | Time In 9:40 AM |
| License/Permit # 19 133 | | Permit Holder Dollar General Retail Corporation LLC | Time Out 11:55 AM |
| Street Address 1508 W. Front Street | | Risk Category III | |
| City/State Roanoke, IL | | Purpose of Inspection Routine Inspection | |
| ZIP Code 61561 | | | |

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item
IN=in compliance **OUT**=not in compliance **N/O**=not observed **N/A**=not applicable
 Mark "X" in appropriate box for COS and/or R
COS=corrected on-site during inspection **R**=repeat violation

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

| Compliance Status | | COS | R | Compliance Status | | COS | R |
|---|-----|--|---|--|-----|-----|---|
| Supervision | | | | Protection from Contamination | | | |
| 1 | Out | | X | 15 | In | | |
| Person in charge present, demonstrates knowledge, and performs duties | | | | Food separated and protected | | | |
| 2 | N/A | | | 16 | In | | |
| Certified Food Protection Manager (CFPM) | | | | Food-contact surfaces; cleaned and sanitized | | | |
| Employee Health | | | | 17 | In | | |
| 3 | Out | | X | Proper disposition of returned, previously served, reconditioned and unsafe food | | | |
| Management, food employee and conditional employee; knowledge, responsibilities and reporting | | | | Time/Temperature Control for Safety | | | |
| 4 | In | | | 18 | N/A | | |
| Proper use of restriction and exclusion | | | | Proper cooking time and temperatures | | | |
| 5 | Out | | X | 19 | N/A | | |
| Procedures for responding to vomiting and diarrheal events | | | | Proper reheating procedures for hot holding | | | |
| Good Hygienic Practices | | | | 20 | N/A | | |
| 6 | In | | | Proper cooling time and temperature | | | |
| Proper eating, tasting, drinking, or tobacco use | | | | 21 | N/A | | |
| 7 | In | | | Proper hot holding temperatures | | | |
| No discharge from eyes, nose, and mouth | | | | 22 | In | | |
| Preventing Contamination by Hands | | | | Proper cold holding temperatures | | | |
| 8 | In | | | 23 | In | | |
| Hands clean and properly washed | | | | Proper date marking and disposition | | | |
| 9 | N/A | | | 24 | N/A | | |
| No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed | | | | Time as a Public Health Control; procedures & records | | | |
| 10 | In | | | Consumer Advisory | | | |
| Adequate handwashing sinks properly supplied and accessible | | | | 25 | N/A | | |
| Approved Source | | | | Consumer advisory provided for raw/undercooked food | | | |
| 11 | In | | | Highly Susceptible Populations | | | |
| Food obtained from approved source | | | | 26 | N/A | | |
| 12 | N/O | | | Pasteurized foods used; prohibited foods not offered | | | |
| Food received at proper temperature | | | | Food/Color Additives and Toxic Substances | | | |
| 13 | Out | | X | 27 | N/A | | |
| Food in good condition, safe, and unadulterated | | | | Food additives: approved and properly used | | | |
| 14 | N/A | | | 28 | Out | | X |
| Required records available: shellstock tags, parasite destruction | | | | Toxic substances properly identified, stored, and used | | | |
| GOOD RETAIL PRACTICES | | | | Conformance with Approved Procedures | | | |
| Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. | | | | 29 | N/A | | |
| Mark "X" in box if numbered item is not in compliance | | Mark "X" in appropriate box for COS and/or R | | Compliance with variance/specialized process/HACCP | | | |
| COS=corrected on-site during inspection | | R=repeat violation | | | | | |

| Compliance Status | | COS | R | Compliance Status | | COS | R |
|---|---|-----|---|--|---|-----|---|
| Safe Food and Water | | | | Proper Use of Utensils | | | |
| 30 | | | | 43 | | | |
| Pasteurized eggs used where required | | | | In-use utensils: properly stored | | | |
| 31 | | | | 44 | | | |
| Water and ice from approved source | | | | Utensils, equipment & linens: properly stored, dried, & handled | | | |
| 32 | | | | 45 | X | | |
| Variance obtained for specialized processing methods | | | | Single-use/single-service articles: properly stored and used | | | |
| Food Temperature Control | | | | 46 | | | |
| 33 | | | | Gloves used properly | | | |
| Proper cooling methods used; adequate equipment for temperature control | | | | Utensils, Equipment and Vending | | | |
| 34 | | | | 47 | | | |
| Plant food properly cooked for hot holding | | | | Food and non-food contact surfaces cleanable, properly designed, constructed, and used | | | |
| 35 | | | | 48 | | | |
| Approved thawing methods used | | | | Warewashing facilities: installed, maintained, & used; test strips | | | |
| 36 | X | | X | 49 | | | |
| Thermometers provided & accurate | | | | Non-food contact surfaces clean | | | |
| Food Identification | | | | Physical Facilities | | | |
| 37 | | | | 50 | | | |
| Food properly labeled; original container | | | | Hot and cold water available; adequate pressure | | | |
| Prevention of Food Contamination | | | | 51 | | | |
| 38 | | | | Plumbing installed; proper backflow devices | | | |
| Insects, rodents, and animals not present | | | | 52 | | | |
| 39 | | | | Sewage and waste water properly disposed | | | |
| Contamination prevented during food preparation, storage and display | | | | 53 | X | | |
| 40 | | | | Toilet facilities: properly constructed, supplied, & cleaned | | | |
| Personal cleanliness | | | | 54 | | | |
| 41 | | | | Garbage & refuse properly disposed; facilities maintained | | | |
| Wiping cloths: properly used and stored | | | | 55 | | | |
| 42 | | | | Physical facilities installed, maintained, and clean | | | |
| Washing fruits and vegetables | | | | 56 | | | |
| | | | | Adequate ventilation and lighting; designated areas used | | | |
| Employee Training | | | | | | | |
| 57 | | | | All food employees have food handler training | | | |
| 58 | | | | Allergen training as required | | | |

Food Establishment Inspection Report

Establishment: Dollar General #14898

Establishment #: 19 133

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Chlorine

PPM: 100

Heat: N/A

TEMPERATURE OBSERVATIONS

| Item/Location | Temp | Item/Location | Temp | Item/Location | Temp |
|---------------|------|---------------|------|---------------------|------|
| | | Ham/RIC | 41 | RIC/east wall | 36 |
| | | Hot dogs/RIC | 41 | RIC/east wall | 40 |
| | | Bacon/RIC | 41 | RIF/east wall | 10 |
| | | Pizza/RIF | 5 | RIF/east wall | 0 |
| | | Ice cream/RIF | 4 | RIF/east wall | 0 |
| | | | | RIF/end cap Aisle 2 | -20 |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |

OBSERVATIONS AND CORRECTIVE ACTIONS

| Item Number | Violations cited in this report must be corrected within the time frames below. |
|-------------|---|
| 1 | 2-102.11 (Pf) Observed female person-in-charge did not demonstrate knowledge of proper procedures to properly store toxic chemicals and priority violation (#28) noted during inspection. Discussed proper toxic chemical safety for food establishment with person-in-charge during inspection. |
| 3 | 2-102.11 (Pf) Observed person-in-charge did not demonstrate knowledge of responsibilities for preventing the transmission of foodborne disease and exclusion or restriction of food employees. Employee health Food Code requirements and sample employee health template (Form 1-B) discussed with person-in-charge during inspection. |
| 5 | 2-501.11 (Pf) Observed person-in-charge could not locate written procedures for employees to follow when responding to discharging of vomitus or fecal matter. Written procedures for responding to vomit/diarrheal event provided during inspection. |
| 13 | 3-202.15 (Pf) Observed in Aisle 15 (clearance section) two (2) dented cans of Clover Valley shredded beef on store display shelf. Dented cans removed from store display shelf during inspection. |
| 28 | 7-201.11 (P) Observed in Aisle 15 (clearance section) multiple cleaners stored on upper shelves above multiple food items on store display shelves. Food items in process of being moved to another shelf location by female person-in-charge during inspection. |
| 36 | 4-204.112 (C) Observed temperature measuring devices not provided and conspicuous in RIF (ice cream, 2-door) and RIF (pizza, 2-door). TCS food items appeared frozen. Cold-holding equipment used for Time/Temperature Control for Safety food shall have at least one thermometer in an easily viewed location. Please correct this violation within 90 days or at least by next routine inspection. |

CFPM Verification (name, expiration date, ID#): Silvia Dorsey

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HACCP Topic: TCS food temperature storage requirements, employee health policy requirements, Hepatitis A


Person in Charge (Signature)

Jun 27, 2019
Date

 (EL)
Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

